

# Maple Pumpkin Pie

*from Claire Georges*

1 3/4 lb pie pumpkin

2/3 cup maple syrup

1 1/2 teaspoons vanilla extract

3 large eggs

1 teaspoon cinnamon

1/2 teaspoon ginger

1/4 teaspoon cloves

1 unbaked 9-inch pie shell

Preheat oven to 450° F. Slice the pumpkin in half, from pole to pole. Scoop out seeds & discard. Place pumpkin, open-side down, on a greased cookie sheet. Roast in oven until fork easily slides through skin of pumpkin (about 40 minutes). Remove from oven & let cool. Scoop flesh of pumpkin into medium bowl & puree with an immersion blender or blend in food processor. In a large bowl, beat eggs until uniformly yellow. Add 1 1/2 cups of the pureed pumpkin, maple syrup, & vanilla extract. Whisk until smooth. Whisk in cinnamon, ginger, & cloves. Pour mixture into pie shell. Bake 1 hour at 350° F, or until a knife inserted in the center comes out clean.